

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/10/2015 **Business ID:** 107209FE
Business: MI RANCHITO LLC #6

8550 W 151ST ST
 OVERLAND PARK, KS 66223

Inspection: 42001593
Store ID:
Phone: 9139486688
Inspector: KDA42
Reason: 02 Follow-up
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/10/15	09:30 AM	12:00 PM	2:30	0:25	2:55	0	
Total:			2:30	0:25	2:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 2

Certified Manager on Staff ☐ Address Verified p Actual Sq. Ft. 0
 Certified Manager Present ☐

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

This item has Notes. See Footnote 1 at end of questionnaire.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		
5. No discharge from eyes, nose and mouth.		
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			p
7. No bare hand contact with RTE foods or approved alternate method properly followed.			p
8. Adequate handwashing facilities supplied and accessible.			p
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.		
10. Food received at proper temperature.		
11. Food in good condition, safe and unadulterated.		
12. Required records available: shellstock tags, parasite destruction.		
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			p
14. Food-contact surfaces: cleaned and sanitized.			..	p	p	p
Fail Notes	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [On shelf above preparation area, 25 plates stored as clean with visible food residue. COS-Rewashed and sanitized.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.		
17. Proper reheating procedures for hot holding.		
18. Proper cooling time and temperatures.			..	p	p	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
Fail Notes	3-501.14(A)(2)	<i>P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours] [In walk in cooler, 1 container of cooked tomatoes at 58F, 1 container of cooked tomatoes at 51F. Ambient air of cooler at 40F. Person in charge as well as date marking label show the tomatoes were cooked the previous day, placed in the walk in cooler, covered with a lid and have not been removed from cooler. COS-Voluntary discard.]</i>						
19. Proper hot holding temperatures.			p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
20. Proper cold holding temperatures.			p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>								
21. Proper date marking and disposition.			p
22. Time as a public health control: procedures and record.			p
Consumer Advisory			Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.			p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.

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26. Toxic substances properly identified, stored and used.

p

Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

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29. Water and ice from approved source.

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30. Variance obtained for specialized processing methods.

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Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

.. p p ..

<i>Fail Notes</i>	3-501.15(A)	<i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.</i> <i>[In walk in cooler, 2 containers of cooked tomatoes stored with lid tightly covering and build up of condensation on inside of container, not allowing for air flow. COS-Voluntary discard.]</i>
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32. Plant food properly cooked for hot holding.

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33. Approved thawing methods used.

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34. Thermometers provided and accurate.

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Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container.

p

Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present.

p

37. Contamination prevented during food preparation, storage and display.

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38. Personal cleanliness.

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39. Wiping cloths: properly used and stored.

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40. Washing fruits and vegetables.

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Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored.

p

42. Utensils, equipment and linens: properly stored, dried and handled.

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43. Single-use and single-service articles: properly used.

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44. Gloves used properly.

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Utensils, Equipment and Vending		Y	N	O	A	C	R
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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This item has Notes. See Footnote 5 at end of questionnaire.

47. Non-food contact surfaces clean.	p
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.
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51. Toilet facilities: properly constructed, supplied and cleaned.
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52. Garbage and refuse properly disposed; facilities maintained.
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations
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EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Spoke with person in charge about having a Focus on Food Safety class.

Footnote 2

Notes:

In walk in cooler 1, container of pico de gallo at 50F at 10am. Person in charge stated it was prepared 30 minutes prior. Second temperature measured at 48F at 10:45am.

Footnote 3

Notes:

Hot Holding-Steam table 1-Chicken/148F, Steam table 2-Beans/154F, Oven warmer-Queso/149F

Footnote 4

Notes:

Cold Holding-Make table 1-Tomato/42F, Make table 2-Sour cream/40F, Walk in cooler 1-Pico/50F, Chicken/40F, Walk in cooler 2-Salsa/40F, Server MT-Salsa/40F, 2 door RIC-Salsa/40F

Footnote 5

Notes:

Bar chlorine warewash machine measured at 50ppm
BOH chlorine warewash machine measured at 100ppm

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Tomatoes Qty 2 Units _____ Value \$ _____

Description cooling

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

FOOD ESTABLISHMENT FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed below, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

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